

St. Supéry Estate Introduces ‘My Virtú’ Blending Experience

Guests invited to create their own white wine blend

Rutherford, Calif.—St. Supéry Estate Vineyards & Winery has added a blending experience to its lineup of interactive wine tasting options. The “My Virtú” tasting allows guests to create their own Bordeaux-style blends of Sémillon and Sauvignon Blanc, modeled after St. Supéry’s Napa Valley Estate Virtú wine.

Designed for individuals or groups of up to 12, the 90-minute tasting guides guests in comparing two of Supéry’s estate-grown white wines—Sauvignon Blanc and Sémillon—tasting them separately and as a blend in the Virtú wine. Participants then create their own custom blends of the two wines, according to their tastes. Each person takes home a 750ml bottle of their customized wine at the end of the experience. The tasting costs \$60 per person for general visitors and \$39 for wine club members.

Produced each vintage since 1996, Virtú was named for the ancient Italian word for virtue which, during the Renaissance, was used to signify artistic skill. The wine was born of St. Supéry winemaker Michael Scholz’s deep love for Sémillon, and his desire to create a Bordeaux-inspired blend using fruit from the winery’s Dollarhide Estate Vineyard. The blend of Sauvignon Blanc and Sémillon is a little different each year. “What we love about Virtú is the balance between its richness and creaminess, and the wine’s vibrant citrus and lemongrass characteristics,” he says.

To reserve a My Virtú experience, visit www.stsupery.com or call (707) 963-4507.

About St. Supéry Estate Vineyards & Winery

St. Supéry Estate Vineyards & Winery is a 100% estate-grown, Certified Napa Green winery located in the Napa Valley’s renowned Rutherford appellation. Combining French tradition with Napa Valley terroir, the winery focuses on Sauvignon Blanc, Cabernet Sauvignon and other red Bordeaux varieties. St. Supéry’s reputation is based on the meticulous care of its Napa Valley vineyard properties, and the winery’s goal of producing the highest quality wines is enhanced by supporting the estate’s biodiversity and sustainability for generations to come.

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